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***Garlic and Sapphires: The Secret Life of a Critic in Disguise,* by Ruth Reichl**



<http://www.ruthreichl.com/>

Ruth Reichl is a writer and editor who was the Editor in Chief of *Gourmet Magazine* for ten years, until its closing in 2009. Before that she was the restaurant critic of the *The New York Times*, (1993-1999), and both the restaurant critic and food editor of the *Los Angeles Times* (1984-1993). As co-owner and cook of the collective restaurant The Swallow from 1974 to 1977, she played a part in the culinary revolution that took place in Berkeley, California.

Ms. Reichl began writing about food in 1972, when she published *Mmmmm: A Feastyary*. Since then, she has authored the critically acclaimed, best-selling memoirs *Tender at the Bone*, *Comfort Me with Apples*, *Garlic and Sapphires*, and *For You Mom, Finally*, (originally published as *Not Becoming My Mother and Other Things She Taught Me Along the Way*). She is the editor of *The Modern Library Food Series*, which currently includes ten books. She has also written the introductions to Nancy Silverton's *Breads from the La Brea Bakery: Recipes for the Connoisseur* (1996), *The Measure of Her Powers: An M.F.K. Fisher Reader* (2000), and the foreword for *Japanese Cooking: A Simple Art*, by Shizuo Tsuji (2007).... She is also the executive producer of *Garlic and Sapphires*, a Fox 2000 film based on her memoirs and to be produced by Cary Brokaw's Avenue Pictures.

Ms. Reichl hosted *Eating Out Loud*, three specials on Food Network, covering New York (2002), San Francisco (2003), and Miami (2003). She is a regular host with Leonard Lopate for a live monthly food show on WNYC radio in New York.

Ms. Reichl has been honored with six James Beard Awards (one for magazine feature writing and one for multimedia food journalism in 2009; two for restaurant criticism, in 1996 and 1998; one for journalism, in 1994; and Who's Who of Food and Beverage in America, 1984) and with numerous awards from the Association of American Food Journalists. In 2007, she was named Adweek's Editor of the Year. She received the Missouri Honor Medal for Distinguished Service in Journalism, presented by the Missouri School of Journalism, in October 2007. Ms.

Reichl received the 2008 Matrix Award for Magazines from New York Women in Communications, Inc., in April 2008. She is also the recipient of the YWCA's Elizabeth Cutter Morrow Award. She holds a B.A. and an M.A. in the History of Art from the University of Michigan and lives in New York City with her husband, Michael Singer, a television news producer, and their son.

Discussion Guide

http://www.manitowoclibrary.org/en-us/adults/events/book_discussions/details.aspx?event_id=217&caldate=2010,7,6

15-minute video interview:

http://www.cbsnews.com/2100-500186_162-696162.html

2011 interview:

<http://dylanmfoley.blogspot.com/2011/09/ruth-reichl-on-her-memoir-garlic-and.html>

Bibliography:

MEMOIRS

- Tender at the Bone: Growing Up at the Table, Random House (New York, NY), 1998, reprinted, 2010.
- Comfort Me with Apples: More Adventures at the Table, Random House (New York, NY), 2001.
- Not Becoming My Mother: And Other Things She Taught Me along the Way, Penguin (New York, NY), 2009, published as For You, Mom, Finally, Penguin (New York, NY), 2010.

CULINARY TOPICS

- Mmmmm: A Feasty, Holt (New York, NY), 1972.
- (With Ken Dollar and Susan Suble) The Contest Book, Harmony Books (New York, NY), 1979.
- (With others) The New York Times Guide to Restaurants in New York City, 2000, Times Books (New York, NY), 2000.
- Garlic and Sapphires: The Secret Life of a Critic in Disguise, Penguin (New York, NY), 2005.

"Ruth Reichl." *Contemporary Authors Online*. Detroit: Gale, 2011.
Biography In Context. Web. 25 Feb. 2013.

(cont.)

Suggested Readalikes

Kitchen confidential: adventures in the culinary underbelly, by Anthony Bourdain.

Heat: an amateur's adventures as kitchen slave, line cook, pasta-maker, and apprentice to a Dante-quoting butcher in Tuscany, by Bill Buford.

My Life in France, by Julia Child.

The art of eating, by M.F.K. Fisher.

Cooking for Mr. Latte: a food lover's courtship, with recipes, by Amanda Hesser.

It seemed like a good idea at the time: my adventures in life and food, by Moira Hodgson.

Julie and Julia: 365 days, 524 recipes, 1 tiny apartment kitchen: how one girl risked her marriage, her

job, and her sanity to master the art of living, by Julie Powell.

The making of a chef: mastering heat at the Culinary Institute of America, by Michael Ruhlman.

The man who ate everything: and other gastronomic feats, disputes, and pleasurable pursuits, by Jeffrey Steingarten.